



# GINGER'S BIRTHDAY



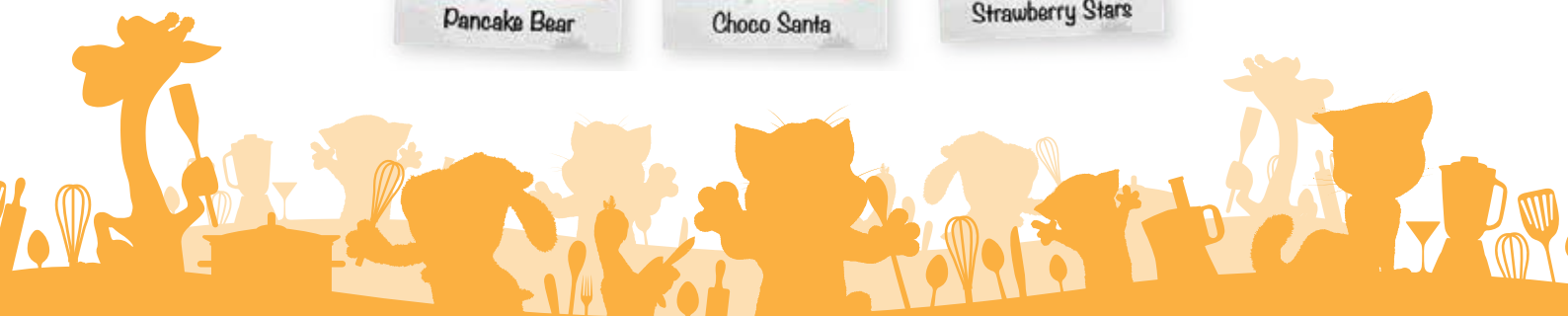
# COOKBOOK



# BIRTHDAY PARTY RECIPES

A birthday party is not the same without food. We've asked Talking Ben to write up a few recipes that will help you decide on what to prepare. He's written three recipes for starters, three main courses and three desserts.

Enjoy preparing the food!



All recipes for Talking Ginger's Birthday Party were written by Talking Ben.

# MUSHROOM EGGS

## Ingredients

- 2 eggs
- 1 tomato
- parsley
- sour cream
- salt



## Instructions

Set the eggs in a saucepan and add cold water. Make sure the water covers the eggs. Put the pan on a stove and let the water boil. Then cook for 10 more minutes. When the eggs are cooked, let them cool entirely. Cut the tomatoes in half and spoon out the seeds. Take a big plate and prepare a green bed for the eggs. You can use chives or green lettuce as well. Place the egg on the prepared bed and add the halved tomato on each egg. Make the little white dots with sour cream.



# CHEEKY SANDWICH



## Ingredients

- rye or any other bread
- ham
- tomato
- hard boiled egg
- black olives
- fresh cucumbers
- parsley
- salt

## Instructions

Slice the hard boiled egg, remove the seeds from the black olives and cut them in half. Cut the ham and the tomatoes. Finely slice a cucumber. Construct the sandwich as shown in the photo.



# PUPPY SANDWICH

## Ingredients

- bread or round crackers
- radishes
- pickled cucumbers
- chives
- 250g/1 cup curd cheese
- 2 tbs sour cream
- 2 tbs plain yoghurt
- salt



## Instructions

In a bowl mix the curd cheese, sour cream and yoghurt. Add salt to taste. Cut the cucumbers, radishes and chives. Take the bread or crackers. Add two spoons of prepared curd cheese sauce and then arrange the other vegetables as shown in the photo.



# CLOWN PIZZA



## Ingredients

- 330g/1.5 cups pizza/bread flour
- 2dcl/little less than 1 cup warm water
- 1 package active dry yeast
- 1 tsp sugar
- 1 tsp salt
- 4 tbs olive oil
- tomato sauce
- mozzarella cheese
- salami
- champions mushrooms
- fresh tomato
- spring onions
- black olives or prunes

## Instructions

Combine dry yeast, sugar and warm water and let sit for 15 minutes. In an electric mixer combine the flour, yeast water, salt and olive oil. Knead for 10 minutes, until the dough is smooth and elastic. Place the dough in a bigger bowl, coat it lightly with olive oil and let it rise for an hour. Grate cheese, slice the salami and the olives, half the tomato, clean the mushrooms and the spring onions. When the dough has risen form 4 balls of dough. Flatten each with your hands and let rest for another 5 minutes. Take the flatten dough, spoon on the tomato sauce, sprinkle with cheese, add the salami and other vegetables. Sprinkle with little dry oregano and bake in the oven for 15-20 minutes at 230°C/450°F.



# HAPPY HAMBURGERS

## Ingredients

- hamburger bun
- lean ground beef
- seasonings (salt, pepper, red paprika)
- 3 garlic cloves
- pickled cucumbers
- cherry tomatoes
- ketchup
- mustard
- chips



## Instructions

In a bowl mix together ground beef, pressed garlic cloves and seasonings. Form the patties and let them sit in the refrigerator for 1 hour. Grill the patties until done on both sides. Slice the pickled cucumbers and cherry tomatoes. Prepare a plate and add potato chips. Half the buns and add a patty. Let your children draw a face on the patty to their liking.



# POTATO CATERPILLAR



## Ingredients

- large potatoes
- butter
- salt
- pepper

## Instructions

Wash the potatoes and dry them. Take a sharp knife and cut the potatoes 3 to 4 mm thick, do not slide all the way down, just about  $\frac{3}{4}$  down. Add little pieces of butter and put them in between the slices. Sprinkle with salt and pepper. Transfer the potatoes on a baking tray and cover them with aluminum foil. Bake for 45 minutes. Remove the foil and bake for additional 20 to 30 minutes.



# PANCAKE BEAR

## Ingredients

- 3dcl/2 cups of milk
- 2dcl/little (less than 1 cup water)
- 2 eggs
- 1.5 cup of flour
- salt
- cottage cheese
- fruit or candy



## Instructions

Beat the eggs and whisk them. Add milk and water and whisk again. Add flour and a pinch of salt. Combine well. Bake the dough into desired shapes on vegetable oil or butter. Arrange the baked dough as shown in the photo and add cottage cheese and fruit. You can use whipped cream instead of cheese. You can replace the fruit with any desired candy or chocolate drops as well.



# CHOCO SANTA



## Ingredients

- 300g unsalted butter
- 220g / 1 cup caster sugar
- 375g / 2.5 cups plain flour
- 5 tbs good-quality cocoa powder
- 1/4 tsp baking powder
- 1 cup dark chocolate
- butter
- whipped cream
- strawberries

## Instructions

Beat butter and sugar in a bowl with electric beaters until pale. Sift in flour, cocoa and baking powder and beat slowly until just combined. Spread in a buttered pan and smooth with a spatula. Chill for 15 minutes. Preheat oven to 180°C/350°F. Bake for 25 minutes or until firm to touch. While it's still hot, use a knife to score it into 12 rectangles. Melt dark chocolate over a hot-water bath and add a little butter. Mix until you get a smooth chocolate sauce. Pour over cooled pastry. Cool entirely, then remove from pan and cut into 12 pieces. Arrange whipped cream on each piece and add fresh strawberries as shown in the photo.



# STRAWBERRY STARS

## Ingredients

- fresh strawberries
- strawberry ice cream
- fresh mint



## Instructions

Wash and slice the strawberries. Take a cup and arrange as shown in the photo. Add strawberry ice cream in the middle. Decorate with a few leaves of fresh mint.

